

# BANDERA

EST. 1996 • BRENTWOOD, CALIFORNIA

## STARTERS & SALADS

SMOKED SALMON with toasts and chef's dressing 19

CHILLED JUMBO SHRIMP with cocktail and rémoulade sauces 23

BURRATA ON TOAST with wood-roasted tomatoes and fresh herbs 16

DIP DUO jalapeño queso and guacamole with hand-cut tortilla chips 13

WARM BREAD PLATE marinated olives, toasted almonds 5

GRILLED ARTICHOKEs *limited availability* AQ

*We grill only true Red Label heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.*

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CAESAR SALAD\* crisp romaine, Reggiano, rustic croutons (*add rotisserie chicken +8*) 12

NICE LITTLE HOUSE SALAD mixed greens, avocado, rustic croutons and goat cheese 12

EMERALD KALE SALAD with roasted peanut vinaigrette and Reggiano (*add rotisserie chicken +8*) 11

ICEBERG WEDGE & BLUE CHEESE SALAD with tomatoes & bacon 16

MACHO SALAD roasted chicken, avocado, dates, goat cheese, almonds 23

## HOUSE SPECIALTIES

CHEESEBURGER freshly ground chuck, served all the way, with melted cheddar 19

ROASTED LAMB SANDWICH arugula, roasted red and yellow peppers, house-made baguette (*limited*) 19

FAMOUS FRENCH DIP AU JUS thinly sliced prime rib on a toasted French roll 23

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SEATTLE-STYLE BBQ SALMON served with cucumber salad 34

AHI TUNA PLATTER emerald kale salad with roasted peanut vinaigrette & beets 32

ROTISSERIE CHICKEN wood-fire roasted free-range chicken, with pomme purée 27

TRUE DOVER SOLE lightly breaded and pan fried, served with tartar sauce (*Thurs - Sat*) AQ

*Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught. Long considered a delicacy and mainstay of European cuisine, this mild and sweet fish is a special indulgence we are proud to offer.*

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ROTISSERIE CHICKEN & BBQ BEEF RIB COMBO with coleslaw & blue cheese tomatoes 33

TRI-TIP & ENCHILADA PLATTER with cucumber salad 34

USDA PRIME FILET with pomme purée & seasonal vegetable 49

RUTHERFORD RIB-EYE served with vine-ripened tomatoes & blue cheese 54

BBQ BEEF BACK RIBS with coleslaw and hand-cut fries 38

*We do not guarantee steaks ordered 'medium well' or above*

## VEGETABLES & SIDES

Pomme Purée 8 • Heirloom Beets 8 • Roasted Peppers 8

Blue Cheese Tomatoes 8 • Seasonal Vegetable 8

Cucumber Salad 8 • Coleslaw 7 • Hand-Cut French Fries 7



*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!*

*\*Our Caesar Salad and Margarita are made with Farm Fresh raw eggs*